



Wedding Dinner Buffet

Salads

Classic Caesar salad with toasted garlic croutons and parmesan cheese
English cucumbers with sweet red onion, sesame seeds, ginger and figs
Roasted potato and grilled corn salad with arugula, frisee, shiitake mushrooms, red pepper and vinaigrette
Penne pasta with spicy ricotta cheese, spinach oven-dried tomatoes and red pepper pesto vinaigrette
Flame-roasted corn, sweet peppers, red onion, apple cider vinaigrette
Tomatoes, fresh mozzarella, basil, balsamic vinegar, olive oil and cracked tellicherry peppercorns
Tangled field greens with cherry tomatoes, cucumbers, pine nuts, Greek olives, goat cheese and champagne lemongrass dressing

Entrees

Chicken, Seafood

Chicken Oscar with dungeness crab, sauce béarnaise
Stuffed chicken breast with ricotta, oven-dried tomatoes and fresh basil with toasted pine nuts
Rubbed sage grilled chicken breast with roasted fruit, jus and shaved mimolette cheese
Roasted bronzed salmon served with citrus beurre blanc
Seared roasted salmon with a tomato cucumber and dill relish
Chilled prawns with Resort cocktail sauce and wedges of lemon
Char-grilled wild salmon with dungeness crab hollandaise
Grilled snapper with melted leeks and shellfish thermidor sauce

Vegetarian

Vegetable strudel with asparagus, portabella, asiago and chevre cheeses with roasted tomato pesto
Wild mushroom and ricotta lasagna with smoked tomato marinara
Eggplant and fennel bread pudding with roasted beets and a cardamom anglaise

Beef, Lamb & Pork

Cocoa nib-crusted beef tenderloin with berry-zinfandel glaze
Mushroom-infused roasted New York strip loin with Pendleton bourbon demi glaze
Braised beef short ribs served with pinot and horseradish jus
Garlic herb New York strip loin with huckleberry-currant jus and horseradish
Grilled pork chop with apricot BBQ sauce
Peppercorn and fennel-dusted Oregon lamb chops with red onion and mint marmalade

Group food & beverage and audio visual subject to 21% service charge. Prices and selections are subject to change.



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Carving Stations

Slow-roasted herb-rubbed prime rib served with au jus and horseradish
Baron of beef with au jus and horseradish cream
Apple-brined turkey breast
Roasted pork tenderloin with seasonal accompaniments

Vegetables

French green beans with toasted almonds and shallots
Roasted baby carrots with tops served with dill butter
Roasted spaghetti squash with a maple-honey butter
Grilled rustic vegetables
Milk and honey corn-on-the-cob
French green beans with crisp pancetta and caramelized onions

Sides

Butter and herb-roasted red potatoes
Flame-roasted corn and scallion mashed potatoes
Green tea-infused wild rice pilaf
Butter-crushed Yukon potatoes with herbs de provence
Jalapeno jack cheese corn pudding
Fontina and cauliflower gratin
Boursin-whipped potatoes lemon-saffron rice
Spinach and sun-dried tomato risotto
Five-cheese macaroni
Orzo with roasted vegetables

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Outdoor Grill Buffet

Salads

Select three (3) items

- Tangled field greens with cherry tomatoes, English cucumbers, toasted pine nuts, Greek olives, goat cheese and champagne-lemongrass vinaigrette
- Beefsteak tomatoes and marinated fresh mozzarella, organic micro greens, chive-infused oil and white balsamic vinegar
- Crisp hearts of romaine with shaved reggiano, ancho chile croutons, candied lemon garlic vinaigrette
- Chilled pasta salad with seasonal vegetables, roasted tomato pesto and ricotta
- Roasted red skin potato salad Nicoise with green beans, red peppers and sweet onions, stone ground mustard dressing

Entrees

Select one (1) item

- Grilled beef tenderloin Steaks
- Tamarind and guava-marinated pork spare ribs
- Grand Marnier-skewered prawns on coconut-infused white rice

Select one (1) other item

- Seared chicken breast with roasted seasonal fruit and Oregon blue cheese crumbles
- Oregon microbrew-marinated New York strip steak with charred chevre and peppadew peppers
- Charred salmon on wilted spinach with corn and citrus nage
- Roasted halibut with Dungeness crab crust and a pomegranate coulis

Vegetarian Choices

- Wild mushroom and ricotta lasagna with smoked tomato marinara
- Eggplant and fennel bread pudding with roasted beets and a cardamom anglaise

Accoutrements

- Milk and honey corn-on-the-cob
- Jalapeno jack cheese corn pudding
- Grilled rustic vegetables
- French green beans with crisp pancetta caramelized onions
- Fontina and cauliflower gratin

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